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PI 593890. *Triticum aestivum* L., nom. cons.

Cultivar. Pureline. "MCGUIRE"; MT88046. CV-847. Pedigree - Plainsman V//Froid/Bezastaya/3/HP344/Froid. Medium-yielding hard red winter with early maturity, intermediate grain volume weight, height, and winterhardiness, and good lodging resistance. Red chaff and resistant to prevalent races of *Puccinia graminis*. Susceptible to *Diuraphis noxia*, *Cephus cinctus*, and *Tilletia controversa*. Protein content exceptional, averaging nearly a full percentage point higher than high protein cultivars in Montana. Exceptional dough mixing characteristics and loaf volume.

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